

PATENT  
#Y2-0245-UNI  
Case #F7534(V)

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**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

Applicant: Bauer-Plank et al.  
Deposited: May 4, 2001  
For: POURABLE FRYING COMPOSITION

Edgewater, New Jersey 07020  
May 4, 2001

**PRELIMINARY AMENDMENT**

Assistant Commissioner for Patents  
Washington, D.C. 20231

Sir:

With regard to the above-identified application filed concurrently herewith, please amend the following:

**In the Claims:**

Please enter the following amended claims:

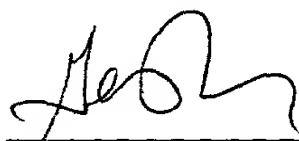
4. (Amended) Pourable frying composition according to claim 1, wherein substantially no added monoglyceride is present.
9. (Amended) Pourable frying composition according to claim 1 which comprises after melting an aqueous phase, a fat phase and optionally an intermediate phase, wherein the aqueous phase and the intermediate phase together comprise 60 to 100 wt% of the total amount of the ester of citric acid present in the frying composition.

## REMARKS

The present amendment is submitted to eliminate multiple dependencies and to correct minor typographical errors. The amendments were not intended to and should not be construed to have been made for any reasons related to patentability of the claims.

Attached hereto is a marked-up version of the changes made to the claims by the current amendment. The attachment is captioned "Version with Markings to Show Changes Made".

Respectfully submitted,



Gerard J. McGowan, Jr.

Reg. No. 29,412

Attorney for Applicant(s)

GJM/mt  
(201) 840-2297

**VERSION WITH MARKINGS TO SHOW CHANGES MADE**

4. (Amended) Pourable frying composition according to claims 1, wherein substantially no added monoglyceride is present.

9. (Amended) Pourable frying composition according to claim 1 ~~or 2~~ which comprises after melting an aqueous phase, a fat phase and optionally an intermediate phase, wherein the aqueous phase and the intermediate phase together comprise 60 to 100 wt% of the total amount of the ester of citric acid present in the frying composition.